

# Chef'sChoice®

A Passion to Create the World's Best™

25  
*Years of Innovation*



EdgeCraft Corporation  
(800) 342-3255

[www.edgewart.com](http://www.edgewart.com)

## EdgeCraft®

Home of Chef'sChoice®



## The EdgeCraft Story

EdgeCraft Corporation was established in 1986 with a very specific mission; to create the world's best knife sharpener. Upon its launch, the novel Chef'sChoice® Model 100 became an immediate success, acclaimed worldwide for its performance and quality.

Our continuing determination to offer only the world's best is applied to all the products that carry the Chef'sChoice® brand. Whether selecting any of the world-acclaimed Chef'sChoice® sharpeners, adding to your collection of Chef'sChoice® Trizor® Cutlery, or purchasing any of the other innovative Chef'sChoice® appliances, you can be sure that EdgeCraft products are created to perform superbly, last a lifetime and be a joy to own.

Chef'sChoice® – a passion to create the world's best!



Model 1520



Model 130



Model 120



Model 112



Model 320

Key for electric sharpeners (colors/finishes):

Wh White Bk Black Rd Red Gr Green Gy Grey Pl Platinum Ch Chrome Br Brushed Metal St Stainless Steel

## Chef'sChoice® Diamond Hone® Sharpener, AngleSelect™ #1520

- Engineered for astonishingly sharp edges on all your Euro/American and Asian knives (15° & 20° class)
- 3-Stage, AngleSelect™ system for optimum versatility in providing the perfect edge for each type of knife: kitchen, sports, pocket and serrated knives
- Advanced, patented flexible spring guides for accurate control of blade's sharpening angle and easy use
- 100% diamond abrasives for sharpening and honing
- Patented flexible stropping/polishing disks for a super sharp, microscopically flawless polished edge

## Chef'sChoice® Professional Sharpening Station® #130

- For professional sharpening, steeling or stropping; all types of knives (20° class)
- Sharpens both straight edge and serrated knives
- Resharpens all types of knives—kitchen, household, Asian style, sports and pocket knives
- 3 Stages: 100% diamonds in Stage 1, super-hardened sharpening steel in Stage 2 and flexible stropping in disks in Stage 3
- Optimum edge customized for every cutting task
- Precision angle guides for skill free operation

## Chef'sChoice® Diamond Hone® EdgeSelect™ Plus Knife Sharpener #120

- For straight edge and serrated knives (20° class)
- 3-Stage sharpener—precision angle control
- 100% diamond abrasives in Stages 1 and 2
- Unique stropping and polishing Stage 3, for hairsplitting sharpness
- EdgeSelect® – allows choice of optimum edges for gourmet, butcher, sporting and serrated knives
- Unbelievably fast, foolproof results, highly durable edges

## Chef'sChoice® Diamond UltraHone™ Sharpener #112

- Sharpens both straight edge and serrated knives (20° class) for better than factory sharpness
- 3-Stage sharpener — precision angle control
- 100% diamond abrasives in Stages 1, 2 and 3
- Advanced, micron size 100% diamonds in Stage 3
- Fast, foolproof results

## Chef'sChoice® Diamond Hone® FlexHone/Strop® Professional Knife Sharpener #320

- For straight edge and serrated knives (20° class)
- 2-Stage sharpener – precision angle control
- 100% diamond abrasives in Stage 1
- Unique stropping and polishing Stage 2 for hairsplitting sharpness
- Fast, foolproof results, highly durable edges

## Why Are Chef'sChoice® Sharpeners The World's Best?

## • 100% Diamond Abrasives

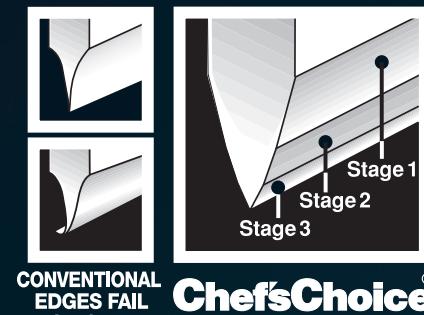
All Chef'sChoice® sharpeners use 100% diamond abrasives; the hardest known material, which sharpens any alloy faster, more efficiently, and will never detemper the edge.

## • Precision Guides:

Patented precision guides for accurate control of the sharpening angle and foolproof results.

## • Multi-Stage Design:

For the ultimate in edge sharpness and durability.



Chef'sChoice® triple bevel Trizor® edge is stronger and stays sharp longer than conventional edges.



Model 312



Model 110



Model 310

## Chef'sChoice® Diamond UltraHone™ Sharpener #312

- Sharpens both straight edge and serrated knives (20° class) to better than factory sharpness
- 2-stage sharpener – precision angle control
- 100% diamond abrasives in Stage 1 and 2
- Advanced micron size, 100% diamonds in Stage 2
- Fast, foolproof results

## Chef'sChoice® Diamond Hone® Multistage Knife Sharpener Professional #110

- Incredibly sharp Trizor® edge—tip to bolster
- 3-Stage 100% diamond abrasive sharpener— for edges that stay sharp longer
- Patented Bi-Level® magnetic guides for easy, foolproof sharpening
- Excellent for kitchen, household, sports and pocket knives (20° class)

## Chef'sChoice® Diamond Hone® Multistage Knife Sharpener #310

- Razor sharp, double-bevel edges—tip to bolster
- 2-Stage 100% diamond abrasives
- Patented Bi-Level® magnetic guides for easy, foolproof sharpening
- For kitchen, household, fillet and pocket knives (20° class)

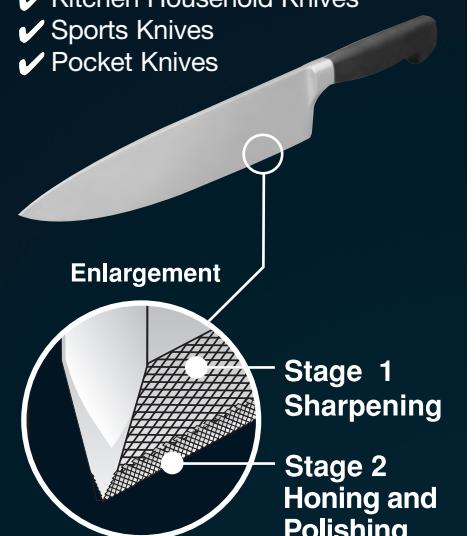
## Chef'sChoice®

## New! Criss-Cross Sharpening

for sharper, burr-free, highly effective, durable edges on all your knives!

Sharpening perfection for both fine edge and serrated knives!

- ✓ Kitchen Household Knives
- ✓ Sports Knives
- ✓ Pocket Knives



Model 220



Model 210

## Chef'sChoice® Hybrid™ #220 Diamond Hone® Knife Sharpener

- Razor sharp edges with advanced Hybrid™ technology, combining electric and manual sharpening
- 2 stages, sharpening (electric) and honing (manual) for an arch-shaped edge that is stronger and more durable
- Elegant and durable **brushed stainless steel** knife guides
- Uses 100% diamond abrasives in Stages 1 and 2
- New efficient CrissCross™ sharpening technology for an extremely sharp edge with lots of "bite"
- For sharpening straight edge and serrated knives; kitchen, sport and pocket knives

## Chef'sChoice® Hybrid™ #210 Diamond Hone® Knife Sharpener

- Razor sharp edges with advanced Hybrid™ technology, combining electric and manual sharpening
- 2 stages, sharpening (electric) and honing (manual) for an arch-shaped edge that is stronger and more durable
- Uses 100% diamond abrasives in Stages 1 and 2
- New efficient, Criss-Cross™ sharpening technology for an extremely sharp edge with lots of "bite"
- For sharpening straight edge and serrated knives; kitchen, sport and pocket knives

## HYBRID SHARPENERS

**Chef'sChoice®  
Commercial  
Knife Sharpeners****For Incredibly Sharp  
Knives All Day...  
Every Day!**

The Chef'sChoice® Diamond Hone® Commercial Knife Sharpener Model 2100 and Model 2000 are rugged high-performance sharpeners developed specifically for heavy duty commercial kitchen use in restaurants, hotels, food service establishments, clubs and grocery chains. They are extremely cost-effective because they sharpen quickly, create a long-lasting edge (thus extending the time between resharpenings) and help prolong the life of quality knives.

Chef'sChoice® Commercial knife sharpeners are the ideal, money saving alternative to the knife sharpening service... and they show-up every day!

**Chef'sChoice® Commercial  
Diamond Hone® Sharpener #2100**

- Revolutionary, 3-Stage commercial sharpener with EdgeSelect® lets you choose the edge to match the task
- Lightning Fast! Diamond abrasives and ultra-fine stropping stage, for astonishingly sharp edges in seconds
- Rugged sharpening module, detaches easily for cleaning and sanitizing in sink or commercial dishwasher
- Sharpens all knives—straight edge and serrated—kitchen knives, butcher knives, pocket and sporting knives, even cleavers (20° class)
- Edges stay sharp up to 3 times longer! Patented Trizor-Plus™ edge lasts and lasts
- NSF certified

**Sharpening Module for Commercial  
Diamond Hone® Sharpener #2100**

- Slides off easily for cleaning in sink or commercial dishwasher (20° class)
- May be purchased separately
- NSF certified
- Made in the U.S.A.

**Chef'sChoice® Diamond Hone®  
Commercial Knife Sharpener #2000**

- A Commercial Sharpener— to meet the needs of the commercial kitchen (20° class)
- Lightning fast— diamond abrasives for hairsplitting sharpness, in seconds
- Easy to use
- Detachable Sharpening Module— easily removed for cleaning in dishwasher or sink
- Sharpens straight edge and serrated knives
- 2 Stages— create double-bevel edges that stay sharp longer
- Precision angle guides— easy to use
- NSF certified

**Sharpening Module for Diamond Hone®  
Commercial Knife Sharpener #2000**

- Slides off easily for cleaning in sink or commercial dishwasher (20° class)
- May be purchased separately
- NSF certified
- Made in the U.S.A.

**Put A Better Than  
Factory Edge On  
Asian Style Cutlery**

Incorporating highly precise angle controls and the Diamond Hone® technology that has made Chef'sChoice® sharpeners the choice of leading chefs worldwide, Chef'sChoice® Asian sharpeners are the perfect solution for restoring and recreating razor sharp Asian style blade edges.

The Chef'sChoice® Knife Sharpeners For Asian Style Knives are designed to put a durable and razor sharp edge on virtually all double beveled Asian style knives such as the Santoku and Asian cleavers, as well as on single bevel traditional blades, such as Japanese Sashimi knives. They can also create an ultra sharp Asian type edge on European American double-sided blades.

**Chef'sChoice® Trizor XV™ Sharpener  
EdgeSelect® #15**

- The astonishingly sharp Trizor XV™ edge for ultimate sharpness and effortless cutting (15° class)
- The ultimate sharpener for Asian style knives
- Combines the strength and durability of the Trizor® edge with the flawless, ultra-sharp 15° XV technology
- Ideal for converting traditional 20° factory edges of household knives into high performance Trizor XV edges
- Advanced, patented flexible spring guides for accurate control of the sharpening angle
- 3-Stage, EdgeSelect® system for optimum versatility in providing the perfect edge for each cutting task
- For sharpening both, straight edge and serrated blades

**Chef'sChoice® Professional Sharpener  
for Asian Knives #315S**

- For double bevel or traditional single bevel Asian (15° class) knives, sashimi knives and thick "Deba" style blades
- Thin, astonishingly sharp edges for effortless food prep
- 2-Stage sharpening for stronger edges and faster results— Honing and Stropping
- Advanced precision spring knife guides— designed for thinnest to thickest Asian style blades
- Precision double bevel facets at 15°
- Knives last longer— resharpen with ultra-fine polishing/stropping abrasives
- For sharpening both, straight edge and serrated blades

**Chef'sChoice® Diamond Sharpener  
for Asian Knives #316**

- Factory-sharp edge for Asian style steel knives (15° class)
- Thin, razor sharp edges for effortless food preparation
- 2-Stage diamond sharpening for stronger edges and faster results— Honing and Polishing
- Precision guides sharpen at 15°
- Resharpen with ultrafine diamonds— knives last longer
- For single or double faceted blades
- Create the Asian edge on thin European/American style knives
- For sharpening both, straight edge and serrated blades

**Chef'sChoice® Pronto™ #463  
Diamond Hone® for Santoku/Asian Knives**

- **EXTREMELY FAST!** Fastest manual Santoku and Asian style knife sharpener available
- Creates an ultra sharp Asian style edge (15° bevel)
- 2 stages, sharpening and honing/polishing, for an arch-shaped edge that is stronger and more durable
- Uses 100% diamond abrasives in Stages 1 and 2
- Criss-Cross™ technology for an extremely sharp edge with lots of "bite"
- "Soft Touch" handle for an easy and secure grip

**Chef'sChoice® Diamond Hone® #435  
for Santoku/Asian Knives**

- For incredibly sharp Santoku and other Asian style knives
- 2 stages, sharpening and honing, for stronger, longer-lasting edges (15°)
- 100% diamond abrasives for faster manual sharpening
- Precision roller guides control the angle
- Built-in versatility; can be right- or left-handed

### Choose the Edge You Prefer

Chef'sChoice® Sharpeners and SteelPro® Provide the Ultimate in Edge Perfection

### SteelPro® — for the Ultimate Steel Edge

Develops a perfect steeled edge while retaining the original edge sharpness. Use for all fine edge knives regardless of brand.

### Manual Sharpeners — for a Perfectly Sharpened Chef'sChoice® Edge

Multi-stage, precision-guide designs create edges of unmatched sharpness and durability.

### Demystifying Steels

Professional butchers and chefs have long used steels to maintain their knife-edges between sharpenings. Because the unskilled have found steels difficult to use and often intimidating, their use has been confined largely to the professionals. Manufacturers of steels have offered them, not as a means to sharpen knives, but to straighten and realign the burr. Following repeated steeling, the knife edge must be professionally resharpended in order for the steeling to be effective.

Recent research by EdgeCraft has led to a major breakthrough – the SteelPro® designed to steel with highly precise angle control, which systematically workhardens the very tip of the edge and reproducibly creates ultra-sharp, microscopic serrations that add an extra perfection and durable “bite” to the edge. The precision of the SteelPro® makes it possible for everyone to achieve a better than professional stealed edge and, unlike conventional steeling, the SteelPro® can maintain an original razor sharp edge as it is repeatedly steeled.



Model 464



Model 475



Model 460



Model 450

### Chef'sChoice® Pronto™ #464 Diamond Hone® Knife Sharpener

- EXTREMELY FAST! Fastest manual sharpener available
- 2 Stages, sharpening and honing/polishing, for a razor sharp, durable arch-shaped edge (20° class)
- Uses 100% diamond abrasives in Stages 1 and 2
  - ✓ Diamond abrasive wheels will hold shape indefinitely
  - ✓ Diamonds will sharpen any alloy
  - ✓ Diamonds are the most durable abrasive - they last and last. Lightning Fast!
  - ✓ Diamond abrasives will not load up (no need to use messy water and oil)
- Micron size diamond abrasives in Stage 2 for a super sharp polished edge
- Criss-Cross™ sharpening technology for an extremely sharp edge with lots of “bite”
- For sharpening straight edge and serrated knives; kitchen and household knives, pocket knives, sport knives
- Precise bevel angle control for a 20° edge
- “Soft Touch” handle for an easy and secure grip

### Chef'sChoice® SteelPro® #475

- Designed to replace the hard-to-use traditional steel
- Rugged die cast metal housing for commercial environment
- Super-hardened sharpening steels – non-abrasive process
- Precise angle guides ensure perfect results
- Maintains original razor sharp edge as it steels
- Washable; can be rinsed in a sink
- Sure grip handle
- Model 470 available in economical plastic housing

### Chef'sChoice® Diamond Hone® MultiEdge™ 2-Stage Knife Sharpener #460

- Manual sharpener for straight edge and serrated blades
- 2 Stages for sharper, longer lasting edges
- 100% diamond abrasives optimized to sharpen straight edge and serrated knives
- Precision roller guides ensure accurate angle control for foolproof sharpening
- Functional and attractive dust cover
- Sharpens entire edge, tip to bolster

### Chef'sChoice® Diamond Hone® 2-Stage Knife Sharpener #450

- 2 Stages for sharper, longer lasting straight edge blades
- 100% diamond abrasives for the fastest manual sharpening
- Precision roller guides ensure accurate angle control for foolproof sharpening and razor sharp edges
- Sharpens entire edge, tip to bolster

## Model 480 Series

A Model for Everyone.

### Model Selection Chart

#### Model Numbers & Types

#### 480 Basic

#### 481 Basic

#### 482 Basic

#### 483 Professional

#### 484 Professional

#### 485 Professional

#### 486 Deluxe 3-Stage

#### 487 Deluxe 3-Stage

#### 488 Deluxe 3-Stage

#### 489 Deluxe 3-Stage

#### 490 2-Stage

#### 480KS

Model Numbers & Types	Knife Sharpener Scissors Sharpener	Stropping Pad Use for ultra-honing 3rd stage	Medium Pad with Fishhook Sharpener 100% Diamonds for fishhooks and tools	Coarse Pad 100% Diamonds for sharpening tools and gardening implements	Storage Hatch with Cover Stores auxiliary pads and small items
480 Basic	●				
481 Basic	●	●	●		
482 Basic	●	●	●	●	
483 Professional	●				
484 Professional	●	●	●	●	
485 Professional	●	●	●	●	●
486 Deluxe 3-Stage	●	●	●	●	●
487 Deluxe 3-Stage	●	●	●	●	●
488 Deluxe 3-Stage	●	●	●	●	●
489 Deluxe 3-Stage	●	●	●	●	●
490 2-Stage	●		●	●	●
480KS	●	●	●	●	●

● Included   ● Knife sharpener   ● Scissors sharpener

● Fixed Guide   ● Roller Guide   ● Scissor Angle Guide

Model	Knife Sharpener Scissors Sharpener	Stropping Pad Use for ultra-honing 3rd stage	Medium Pad with Fishhook Sharpener 100% Diamonds for fishhooks and tools	Coarse Pad 100% Diamonds for sharpening tools and gardening implements	Storage Hatch with Cover Stores auxiliary pads and small items
Model 440					
Model 433					
Model 430					
Model 480					
Model 484					
Model 480KS					

● Included   ● Knife sharpener   ● Scissors sharpener

● Fixed Guide   ● Roller Guide   ● Scissor Angle Guide

All models include 2-Stage knife sharpener with 100% diamond abrasives, with the exception of the model 490.



Model 440



Model 433



Model 430



Model 480

Model 484



Model 480KS

### Chef'sChoice® Diamond Hone® 2-Stage Knife Sharpener #440

- 2 sharpening stages for sharper, longer-lasting edges
- Precision roller guides control the angle for razor-sharp edges every time
- 100% diamond abrasives for the fastest manual sharpening
- Fast, easy, and safe to use... with no guesswork
- Sharpens entire edge, tip to bolster

### Chef'sChoice® Manual Diamond Hone® 2-Stage Knife Sharpener #433

- Double-bevel cutting edges—the key to knives that stay sharp longer
- Precision roller guides control the angle for razor-sharp edges every time
- 100% diamond abrasives for the fastest manual sharpening
- Sharpens entire edge, tip to bolster

### Chef'sChoice® Diamond Hone® Serrated Knife Sharpener #430

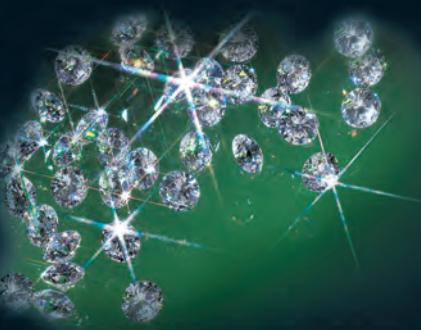
- Revolutionary manual sharpener for serrated and “never-need-sharpening” knives
- Realigns serrated edge and sharpens prominent teeth into razor-sharp “micro-blades”
- 100% diamond abrasives for fast results
- Precision roller guides for foolproof sharpening

### Chef'sChoice® Diamond Hone® Compact Sharpener #480 Series

- Family of manual knife sharpeners includes models for every sharpening need (See chart)
- Rugged, multipurpose, pocket-size for quick and easy sharpening of knives, tools and sports accessories
- Models with 2 and up to 4-Stage sharpening
- 100% diamond abrasives. Precision angle control
- Accessory sharpening and stropping pads available for ultrasharp edges

### Chef'sChoice® Diamond Hone® Knife and Scissors Sharpener 480KS

- Versatile! Sharpens knives, scissors, tools and fishhooks...
- KNIVES: Professional sharpening of kitchen, household, sports and pocket knives
- SCISSORS: Professional sharpening of household, sewing, craft and “knife-edge” scissors
- TOOLS AND FISHHOOKS: Sharpening with auxiliary pads
- Multi-stage manual sharpening system for incredibly sharp and durable edges
- 100% diamond abrasives for fast results
- Precision angle guides for foolproof sharpening

**Chef'sChoice®  
Diamonds—  
The World's Best**

Not all diamond abrasives are created equal. Chef'sChoice® diamond abrasives are selected to perform in torturous, high speed sharpening applications. These high quality 100% diamond abrasives (used in the world acclaimed Chef'sChoice® Diamond Hone® sharpeners) have to maintain their performance while sharpening knife edges at the demanding speed of 3,600 RPM. Although manual sharpening is done at much more civilized speeds, you can take comfort in knowing that all of these superbly engineered products also come with the world's best diamond abrasives.

**Chef'sChoice® Diamond Hone®  
eXact-V® #415 Knife Sharpener**

- Professional "V"-Type manual sharpener uses 100% diamond abrasives (20° class)
- Precision, spring loaded angle control guide for razor-sharp edges
- 2-Stage sharpening system
- Base converts into compact, lightweight and portable storage box

**EdgeCrafter® #400DS  
Diamond Sharpening Stones**

- The ultimate sharpening stone
- 100% diamonds – ideal grit size for "single stone sharpening"
- Diamonds bonded onto exceptionally flat steel sharpening surface
- Solid hardwood box – precision built
- Rubber feet for secure hold to bench or table
- Available in 3 sizes– 2" x 4", 2" x 6" and 2" x 8"

**Chef'sChoice® EdgeCrafter®  
Diamond Sharpening Steel #416**

- Oval shaped, coated with 100% ultrafine diamond abrasives
- Simultaneously steels, hones and realigns knife edge
- Light and perfectly balanced
- Easy grip, non-slip textured handle
- Available in 3 lengths– 8", 10" and 12"

**Chef'sChoice® Diamond Rod  
Sharpener #412**

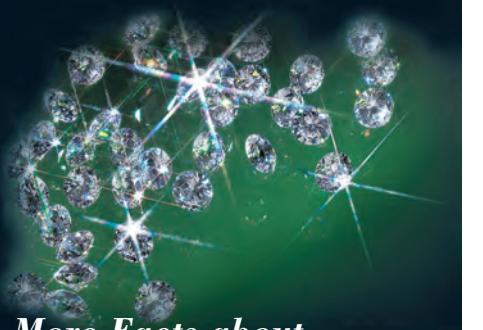
- Sharpens a variety of knives and tools
- Telescoping 3 3/4" x 1/4" rod coated with 100% diamonds
- "V" shaped groove, sharpens fishing hooks and pointed tools (fine diamond grits)
- Solid metal handle of brass or anodized aluminum
- Pocket size – only 5" long, closed

**EdgeCrafter® Diamond Sharpener/File #420**

- Revolutionary sharpener also doubles as powerful multi-purpose file
- MagneLok® magnetic holder – can change diamond pads quickly
- Three 100% diamond abrasive pads– extra fine, medium and coarse
- Ultra-flat abrasive surface
- "Sure-Grip" handle
- Ideal "handyman" tool

**Chef'sChoice® Crystal Crafter® #410**

- Quickly, easily smoothes away nicks, jagged edges
- Works on crystal, bone china, porcelain, ceramic, glass and more
- Half round 4" steel "wand" coated with 100% diamonds
- Non-slip, textured handle

**More Facts about  
Chef'sChoice® Diamonds—**

- Using a proprietary process, 100% diamond crystals are permanently bonded to a steel support.
- Diamonds, the hardest known material, will abrade all other materials.
- Diamonds are tough and durable... they last and last!
- Diamonds are the most versatile and efficient abrasives.
- Diamonds sharpen more aggressively and quickly without heating the ultrasharp edge.
- With diamonds, there is no need for messy sharpening oils or lubricating liquids.
- Diamond abrasives are available in grit sizes ranging from coarse to ultra-fine.

**Diamond Hone® Sharpener #498  
For Electric Food Slicer Blades**

- Recommended for Chef'sChoice® Models #630, #632, #640 and #645 food slicers
- Sharpens fine edge and serrated blades
- 2-Stage system– sharpens and hones
- 100% diamond abrasives– never detemper
- Hand fully protected

**Diamond Hone® Sharpener #601  
For Electric Food Slicer Blades**

- Versatile; recommended for Chef'sChoice® slicer models and selected models from other slicer manufacturers – less than 10" blade
- Fast! Incredibly sharp edges in seconds
- Sharpens fine edge and serrated blades
- 2-Stage system– sharpens and hones
- 100% diamond abrasives– never detemper
- Comfort hand protectors

**SCISSOR SHARPENERS****ScissorPro® Diamond Hone®  
Electric Scissors Sharpener #500**

- Professional quality sharpness with unparalleled simplicity
- For household, sewing, kitchen and crafts scissors
- Safe for quality scissors, never detemper
- Sharpens right-handed or left-handed scissors
- 2-Stage 100% diamond abrasives
- Precision guides for easy, foolproof results
- Sharpens without need to disassemble scissors

**Chef'sChoice® Diamond Hone®  
Manual Scissors Sharpener #490**

- Safe for quality household, sewing and craft scissors
- Fast, easy to use, no guesswork
- 100% diamond abrasives
- Precision guides
- For right-handed or left-handed scissors
- 2-Stage manual sharpening system

**What Does It Take To Make The World's Ultimate Kitchen Knife?**

A single-minded dedication to perfection and ultimate performance... qualities epitomized by the Chef'sChoice® name.

A masterpiece created through space age technology combined with old-world craftsmanship; Chef'sChoice® cutlery: the result of an uncompromising search for a steel that would outperform any other...from anywhere in the world. The discovery, unique Trizor® stainless steel, a technologically advanced alloy containing twice the carbon and ten times the molybdenum... so tough it guarantees an ultrasharp edge that stays sharper up to ten times longer than top of the line kitchen cutlery.

This unique alloy is fully forged and painstakingly processed from a single piece of steel, each knife designed for its specific purpose, contoured for perfect balance and control, from the tip of the full-length tang to the computer-designed curve of the blade edge.

Listen to the distinctive "ring" of the Chef'sChoice® blade as you gently tap its tip on a hard surface. Then listen to the tap of any other knife. The ring alone tells the story of a steel so finely wrought, so tough, it stands the challenge of the roughest professional kitchen environment.

Examine the chef's knife bolster. Unlike the conventional thick chef's knife bolster of other forged blades, it is tapered and removed from the blade, allowing sharpening of the full blade edge, thereby maintaining its optimum shape for the life of the knife.

Examine the tight seal between handle and bolster. Chef'sChoice® technology molds the handle from molten polymer onto the full-length tang, creating a barrier to dangerous bacterial contamination...and assuring that the handle is permanently attached.

Feel the specially textured handle, designed for a secure grip, wet or dry. Feel the superb balance of the knife. Like an extension of your hand, its ultra sharp blade cuts effortlessly and cleanly through food.

That's what it takes to make the world's ultimate knife. Trizor® knives cost a little more, but they are worth a lot more.

**Unmatched Performance — for those who appreciate the Best Stronger, Longer-lasting Edges!**  
**The World's Best Kitchen Knives — Made in America by Chef'sChoice!**



Chef'sChoice® Trizor® Professional 10X® Cutlery – Rockwell 60C

**GIFT SETS**



Trizor® Knife Block Set



Gourmet Carving Set in Hardwood Box



Deluxe Carving Set



Knife Roll



Steak Knife Set in Hardwood Box



"Everyday" Set™



Model 750

**GRINDER ACCESSORIES**



7505000 Set of 3 Metal Sausage Stuffers (12mm, 20mm, 30mm) and Guide Disk



7505001 Set of 5 Grinding Plates (2mm, 3mm, 6mm, 8mm, 14mm) and 2-Knife blade attachment



7505102 2mm Grinding Plate



7505103 3mm Grinding Plate



7505104 4.5mm Grinding Plate



7505106 6mm Grinding Plate



7505108 8mm Grinding Plate



7505114 14mm Grinding Plate



7505002 Set of 2 Grinding Plates: 3mm and 8mm



7505200 4-Knife Blade



7505201 2-Knife Blade

**Chef'sChoice® International™ Professional Meat Grinder #750**

- Rugged, all metal construction, commercial quality meat grinder
- Powerful, single phase AC motor, for stable speed, high durability and maintenance free operation
- High output, even with the toughest meats
- Extremely quiet operation
- Compact design, small footprint (7" x 8")
- Forward and reverse control switch
- Re-settable motor overload protection switch
- Integrated handle for ease of movement and storage
- Includes standard 0.18" (4.5 mm) hole diameter stainless steel grinding plate and sausage stuffing kit



Model 632

**Chef'sChoice® Premium Electric Food Slicer #610**

- All structural components made of cast aluminum and stainless steel
- Extraordinarily powerful high torque motor with PowerCooling® System and gear drive
- "Easy-Clean" design - blade, food carriage, food pusher, food deflector and thickness guide all remove easily for cleaning
- Multi-purpose stainless steel blade, diameter approximately 7" (17 cm.)
- Precision slice thickness control slices from deli-thin to approximately  $\frac{1}{8}$ " thick
- Professional quality at economy price
- Serving tray included
- Weight: 10.2 lbs., 100 watts



Model 630

**Chef'sChoice® International™ Gourmet Electric Food Slicer #630**

- Heavy duty, featuring cast aluminum and stainless steel construction
- Cantilever design for large trays and easy cleaning
- Precision thickness control from deli-thin to approximately  $\frac{1}{8}$ " thick
- Multi-purpose stainless steel blade, diameter approximately 7" (17 cm.)
- High quality gear drive universal motor
- Cartridge design for easy blade removal and clean-up
- Serving tray included
- Weight: 10.1 lbs., 100 watts



Model 632

**Chef'sChoice® International™ Gourmet VariTilt® Electric Food Slicer #632**

- Operates in upright or true gravity-feed mode (30° incline)
- Heavy duty, featuring cast aluminum and stainless steel construction
- Cantilever award-winning design for large trays and easy cleaning
- Precision thickness control from deli-thin to approximately  $\frac{1}{8}$ " thick
- Multi-purpose stainless steel blade, diameter approximately 7" (17 cm.)
- High quality gear drive universal motor
- Cartridge design for easy blade removal and clean-up
- Serving tray included
- Weight: 10.6 lbs., 100 watts



**Chef'sChoice® Diamond Hone® Sharpeners for Electric Food Slicer Blades**  
(See page 9.)



Model 640

**Chef'sChoice® International™ Professional Electric Food Slicer #640**

- Commercial quality features, precision thickness control
- Heavy duty, rugged metal construction
- Powerful condenser motor for smooth, extremely quiet gear drive operation
- Cantilever design for large trays and easy cleaning
- Instant response on/off switch built into food carriage
- Precision thickness control from deli-thin to  $\frac{1}{8}$ " thick
- Fully hardened, machined stainless steel blade, diameter approximately 7" (17 cm.)
- Serving tray included
- Weight: 13 lbs., 124 watts



Model 645

**Chef'sChoice® International™ Professional VariTilt® Electric Food Slicer #645**

- Commercial quality, operates in upright or true gravity-feed mode (30° incline)
- Heavy duty, rugged metal construction
- Powerful condenser motor for smooth, extremely quiet gear drive operation
- Cantilever design for large trays and easy cleaning
- Instant response on/off switch built into food carriage
- Precision thickness control from deli-thin to  $\frac{1}{8}$ " thick
- Fully hardened, machined, stainless steel blade, diameter approximately 7" (17 cm.)
- Serving tray included
- Weight: 15 lbs., 124 watts



Model 662

**Chef'sChoice® International™ Professional Electric Food Slicer #662**

- Rugged, commercial quality die-cast metal construction
- Tilted design for fast and efficient slicing
- Powerful induction motor for extremely quiet operation
- Precision thickness control from deli-thin to approximately  $\frac{1}{8}$ " thick
- Commercial quality, fully hardened, stainless steel blade, diameter 8.6" (22 cm.)
- Large capacity food carriage for EXTRA LARGE roasts, hams, etc.
- Includes blade sharpener and convenient food tray
- Peak power over 1/4 horsepower
- Weight: 29.3 lbs.



Model 667

**Chef'sChoice® International™ Professional Electric Food Slicer #667**

- Rugged, commercial quality die-cast metal construction
- Tilted design for fast and efficient slicing
- Powerful induction motor for extremely quiet operation
- Precision thickness control from deli-thin to approximately  $\frac{1}{8}$ " thick
- Commercial quality, fully hardened, stainless steel blade diameter 9.8" (25 cm.)
- Large capacity food carriage for EXTRA LARGE roasts, hams, etc.
- Includes built-in blade sharpener and convenient food tray
- Peak power over 1/4 horsepower
- Weight: 31.6 lbs.



Models 850 and 850-SE

**Chef'sChoice® Professional Belgian WafflePro™ #850 and 850-SE**

- Extremely fast! Bakes 4 deep pocket, restaurant-thick Belgian Lace Waffles™ in 90-120 seconds
- New Taste Sensation! Delicate, lacy, crunchy waffles...
- QuadPlus™ baking system; independently adjust baking time and baking temperature
- Professional, heavy duty construction
- Consistently even filling and baking... waffle after waffle eliminates need to flip
- Ultimate in Taste/Texture Select®
  - Fast bake for crisp outside, moist interior
  - Slow bake for crunchy, uniform texture
- Advanced non-stick baking surfaces
- Automatic count-down timer and "Waffle Ready" beeper
- Easy clean overflow channel
- Convenient built-in cord storage
- 1750 watts
- Available in two styles (see page 15)



Model 840  
Traditional "Five-of-Hearts" Design

**Chef'sChoice® International™ WafflePro® Taste/Texture Select® Traditional "Five-of-Hearts" #840**

- Delicious waffles in less than 90 seconds
- Advanced "floating" top plate for uniform thickness
- Waffle "Ready" beeper and light
- Unique Quad® Baking System... lets you select the ideal:
  - FLAVOR - retain aroma
  - TEXTURE - crisp exterior or deep bake
  - COLOR - golden to brown
- Instant temperature recovery
- Easy clean overflow channel
- Space saving, upright storage
- 1100 watts



Model 840B  
Classic Belgian Waffle Design

**Chef'sChoice® International™ WafflePro® Taste/Texture Select® Classic Belgian #840B**

- Delicious waffles in less than 90 seconds
- Advanced "floating" top plate for uniform thickness
- Waffle "Ready" beeper and light
- Unique Quad® Baking System... lets you select the ideal:
  - FLAVOR - retain aroma
  - TEXTURE - crisp exterior or deep bake
  - COLOR - golden to brown
- Instant temperature recovery
- Easy clean overflow channel
- Space saving, upright storage
- 1100 watts



Models 830 and 830-SE  
Traditional "Five-of-Hearts" Design

**Chef'sChoice® International™ WafflePro® Taste/Texture Select® #830 and 830-SE Traditional "Five-of-Hearts" Design**

- Delicious waffles in less than 90 seconds
- Waffle "Ready" beeper and light
- Unique Quad® Baking System... lets you select the ideal:
  - FLAVOR - retain aroma
  - TEXTURE - crisp exterior or deep bake
  - COLOR - golden to brown
- Instant temperature recovery
- Easy clean overflow channel
- Space saving, upright storage
- 1100 watts
- Available in two styles (see below)



Models 830B and 830B-SE  
Classic Belgian Waffle Design

**Chef'sChoice® International™ WafflePro® Taste/Texture Select® #830B and 830B-SE Classic Belgian Waffle Design**

- Delicious waffles in less than 90 seconds
- Waffle "Ready" beeper and light
- Unique Quad® Baking System... lets you select the ideal:
  - FLAVOR - retain aroma
  - TEXTURE - crisp exterior or deep bake
  - COLOR - golden to brown
- Instant temperature recovery
- Easy clean overflow channel
- Space saving, upright storage
- 1100 watts
- Available in two styles (see below)



Models 839 and 839-SE  
KrumKake Maker

**Chef'sChoice® International™ KrumKake Express™ #839 and 839-SE**

- Delicious, home-made KrumKakes, ready to serve in only 2 minutes
- Includes cone rolling form and recipes
- Ideal for 6" or smaller KrumKakes
- Instant temperature recovery—always ready to bake
- Convenient "baking" and "ready" lights
- Color Select control - golden to brown
- Non-stick baking surface—easy release coating
- Easy clean overflow channel
- Space saving upright storage
- 1000 watts
- Available in two styles (see below)

### The Choice of Two Outstanding Designs!

The classic elegant design of the Model 850 and 830 Series waffle makers.



The modern design of the Special Edition -SE Series.



**Model 834**  
Pizzelle Maker**Chef'sChoice® International™ PizzellePro® Express Bake™ #834**

- More pizzelles— faster: 2 pizzelles in less than 30 seconds
- Thin, delicate, 4 ¾" traditional size pizzelles
- Perfect size for cannolis
- Baking indicator light
- Consistent, even heat, for perfect baking
- Instant temperature recovery— always ready to bake
- Non-stick easy release coating
- User-friendly locking latch for uniform thickness
- Convenient, easy open/close handle
- One year limited warranty
- Recipes included

**Models 835 and 835-SE**  
Pizzelle Maker**Chef'sChoice® International™ PizzellePro® Express Bake™ #835 and 835-SE**

- More pizzelles— faster: 3 pizzelles in less than 60 seconds
- Ideal size for entertaining
- Thin, delicate, party size (3 inch)
- Includes cannoli rolling form, spoon and recipes
- Instant temperature recovery
- Convenient "baking" and "ready" lights
- Color Select control - golden to brown
- Non-stick – easy release coating
- Easy clean overflow channel
- 1000 watts
- Available in two styles (see page 15)

**Model 836**  
PetiteCone Maker**Chef'sChoice® International™ PetiteCone Express™ #836**

- Easy and fast - 3 mini cones in under 60 seconds
- Bake, roll and fill; for savory appetizers or sweet treats
- Includes waffle maker, cone-rolling form, spoon and recipes
- Instant temperature recovery— always ready to bake
- Color Select control - golden to brown
- Convenient "baking" and "ready" lights
- Non-stick baking surface
- Easy clean overflow channel
- Space saving, upright storage
- 1000 watts

**Models 838 and 838-SE**  
WaffleCone Maker**Model 838CH****Chef'sChoice® International™ WaffleCone Express™ #838 and 838-SE**

- Delicious homemade sugar cones— ready to serve in only 2 minutes
- Professional baking system—includes waffle maker, cone-rolling form and recipes
- Instant temperature recovery— always ready to bake
- Color Select control— golden to brown
- Convenient "baking" and "ready" lights
- Non-stick baking surface
- Easy clean overflow channel
- Space saving, upright storage
- 1000 watts
- Available in two styles (see page 15)

**Chef'sChoice® Gourmet Waffle Mix WM503-01**

- Delicious, light and fluffy waffles
- Fresh oven baked taste and aroma
- Recipe minimizes sticking

**Chef'sChoice® Gourmet Waffle Cone Mix WCM501-11**

- For delicious homemade sugar cones
- Crispy, light texture and rich golden color
- Perfect for dipping in chocolate and toppings

**Chef'sChoice® Gourmet Pizzelle Mix PM501-11**

- For thin, delicate and delicious pizzelles
- Oven fresh taste and aroma, crispy texture
- Perfect for making cannoli shells





Model 677



Model 677SSG



Model 678

**Chef'sChoice® International™ Cordless Electric Kettle #677**

- Faster than a microwave oven
- Cordless for easy filling, pouring and serving
- Heating element hidden beneath floor— never corrodes
- Automatic shutoff and boil-dry protection
- Powerful 1500 watts— reaches full boil quickly
- High quality brushed stainless steel
- Large capacity: 1 1/4 quarts (1.7 liters)
- Convenient water level gauge
- Cool touch bottom

**Chef'sChoice® International™ Cordless Electric Kettle #677SSG**

- Faster than a microwave oven
- Cordless for easy filling, pouring and serving
- Heating element hidden beneath floor— never corrodes
- Automatic shutoff and boil-dry protection
- Powerful 1500 watts— reaches full boil quickly
- High quality brushed stainless steel
- Large capacity: 1 1/4 quarts (1.7 liters)
- Convenient water level gauge
- Cool touch bottom

**Chef'sChoice® International™ Cordless Electric Kettle #678**

- Advanced design: concealed heating element hidden beneath floor— never corrodes
- Cordless for easy filling, pouring and serving
- Kettle body all brushed stainless steel construction
- Faster than a microwave oven
- Automatic shutoff and boil-dry protection
- Convenient water level gauge
- Push button lid opening
- Illuminated on-off switch
- Powerful 1500 watts— reaches full boil quickly
- Large capacity: over 2 quarts (1.9 liters)
- Cool touch bottom



**All Chef'sChoice® Kettles:**

- Twice as fast and half the energy of stove top kettles
- Heats faster than microwave ovens



Model 675



Model 685



Model 679



Model 695

**Chef'sChoice® International™ Cordless Electric Hot Pot #675**

- Faster than a microwave oven
- Cordless for easy filling, pouring and serving
- Heating element hidden beneath floor— never corrodes
- Automatic shutoff and boil-dry protection
- Powerful 1500 watts— reaches full boil quickly
- Seamless, high quality stainless steel
- Large capacity: 1 1/4 quarts (1.6 liters)
- Convenient water level gauge
- Cool touch bottom

**Chef'sChoice® International™ Deluxe Cordless Electric Teakettle #685**

- Faster than a microwave oven
- Cordless for easy filling, pouring and elegant serving
- Heating element hidden beneath floor— never corrodes
- Automatic shutoff and boil-dry protection
- Powerful 1500 watts— reaches full boil quickly
- High quality polished stainless steel— including lid
- Large capacity: 1 1/4 quarts (1.3 liters)
- Cool touch bottom

**Chef'sChoice® International™ Cordless Electric Glass Kettle #679**

- Advanced design: concealed heating element is never in contact with the water, so there's no build-up of objectionable mineral deposits on it
- Handsomely crafted, glass and brushed stainless steel construction
- 360° Cordless kettle lifts from corded base for easy filling, pouring and serving
- 1500 watts of power: boils water faster than stove or microwave oven
- Automatically shuts off when water boils
- Boil-dry safety shutoff protection
- Water level gauge, convenient for right- or left-hand use
- "Soft-touch" handle and cool touch bottom
- Convenient push button, single hand lid opening
- Large capacity: 1 1/4 quarts (1.7 liters)

**Chef'sChoice® International™ Cordless Electric French Press-Plus® #695**

**For Coffee:**

- Superb flavor and aroma— coffee brewed at optimal temperature as recommended by the Pan American Coffee Bureau
- Piping hot, ready to serve in only minutes
- Perfect balance— body and flavor

**For Tea:**

- For optimal extraction of your favorite tea

**For Either Coffee or Tea:**

- Eliminates handling of boiling water
- Boils water faster than stove or microwave
- Cordless carafe, cool touch bottom— perfect for dining table
- Boil dry alert and automatic shutoff when water boils
- Powerful 1500 watts

**The World's  
Most Advanced  
Electric Kettle!****Chef'sChoice®  
SmartKettle™**

Easy read LED display with user friendly controls – continuously displays actual water temperature (°F or °C)

**Model 688****Chef'sChoice® International™  
SmartKettle® Cordless Electric Kettle #688**

- Electronic controls for water at the precise temperature you desire ( $\pm 2^{\circ}\text{F}$  accuracy)
- Water heats directly to set temperature (no need to wait for full boil and then cool down to desired temperature)
- Ideal kettle for all temperature sensitive teas including green and white teas
- "Keep Warm" feature: Kettle automatically maintains water at the set temperature
- SmartKettle™ remembers last temperature setting
- Electronic detection of boiling point at all altitudes
- Can set for rolling boil
- Automatically shuts off when water boils
- "Low Water Level" warning light
- Electronic triple action boil-dry safety shutoff protection
- Concealed heating element covered by stainless steel
- Cordless kettle lifts from corded base for easy filling, pouring and serving with a cool touch bottom
- Large capacity: 1 3/4 quarts (1.7 liters)

**Now you can have water at the precise temperature you desire!**  
Ideal kettle for temperature sensitive teas.

**Chef'sChoice® International™****EGG COOKER****Model 810****Chef'sChoice® International™  
Gourmet Egg Cooker #810**

- Prepare up to 7 eggs, exactly the way you like them
- Eggs, in the same batch, can be combined to cook some as soft, others medium or hard boiled
- Convenient egg tray, can be lifted with one hand for rinsing under cold water or carrying to table
- Reliable, electronic timer with audible "Ready" signal
- Elegant, brushed stainless steel design
- Easy to clean, non-stick coated water reservoir
- Water reservoir ample for multiple cooking cycles
- Includes unique 3 position egg poaching dish

**Chef'sChoice®**

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